fier ce fît
CHAMPAGNE



Philbert
Rosé
Premier Cru

Brut
Chardonnay 80% Pinot Noir 10% Meunier 10%
Montagne de Reims - Rilly-La-Montagne Premier Cru

Shellfish Ravioli Hams Fish Meat Soft cheese

Visual analysis
The colour of this Rosé Champagne borders on ruby — vibrant and deep. The effervescence is abundant and lively, feeding a cordon of immaculate white mousse.
Overall, it presents with striking dynamism and an instantly appetising appeal.

Olfactory analysis
Expressive and vinous on first impression, the nose opens with aromas of cherry and damson, lifted by hints of aromatic herbs (bay, sage) over a subtly animal backdrop.
As it breathes, the bouquet unfolds elegantly, revealing floral notes of violet and poppy. Later, mineral nuances reminiscent of seashells enrich the aromatic palette.
A highly complex nose, it strikes a fine balance between freshness and vinosity.

Taste analysis
The attack is lively and precise, leading into a harmonious structure that weaves together vinosity, freshness and effervescence. Firm, mouthwatering acidity combines with the bubbles to carry the wine through to the finish.
The dosage is perfectly judged, bringing just enough sweetness to create a texture that is at once caressing and vibrant — like the lightness of taffeta.

The final
Long (around 8 seconds of persistence), tangy and subtly chalky, the finish lingers with elegant notes of cherry and a delicate touch of lightly salted liquorice.

Verdict
This Rosé Champagne asserts itself as a wine of character — rich, aromatic and solidly structured.
A true gastronomic Champagne, ready to shine throughout an entire meal.

Serving and food pairings
To be served at 10 °C, in a tulip-shaped flute or a wine glass.
It pairs beautifully with scampi grilled with olive oil and rosemary, Prosciutto di Parma or San Daniele, a Mediterranean fish terrine, fresh pasta with seafood, crab and fine herb ravioli, veal involtini with sage, quail roasted with white wine, duck with citrus, or creamy Italian cheeses such as robiola or taleggio.

Dosage: 7 g/l
- 1st fermentation: Inox 100%
- Malolactic: No
- Monocru: Rilly-La-Montagne Premier Cru
- Harvest: 100% 2020